

THE MARK

TO-GO-MENU

by Jean-Georges!

THE MARK BREAKFAST

Two Organic Eggs Any Style, Roasted Potatoes, Seasonal Greens	44
Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon	
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	
Toast (Seven Grain, White, Rye, Sourdough, Pumpernickel, Gluten Free, English Muffin, Bagel)	
La Colombe Coffee or Organic Teas	

FRUIT AND YOGURT

Seasonal Berries (V)	18
Yogurt (Non-Fat, Coconut or Greek) (V)	11
Banana and Berries	18
Banana, Berries and Granola	23

CEREALS AND GRAINS

Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar (V)	17
House Made Granola, Choice of Milk or Yogurt (Non-Fat or Greek) (V)	14
Banana and Berries	20
Special K, Frosted Flakes, Rice Krispies, Cheerios, Raisin Bran (V)	10
Banana and Berries	16

SMOKED FISH AND BREAKFAST MEATS

“Russ and Daughters” Norwegian Smoked Salmon	28
Toasted Bagel, Red Onion, Cream Cheese	
Flying Pigs Farm Ham or Applewood Smoked Bacon	11
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	11

BREADS AND BAKED GOODS

Toast: Seven Grain, White, Rye, Sourdough, Pumpernickel, Gluten Free, English Muffin	7
Bagel: Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin (V)	9
Avocado Toast (Seven Grain, Gluten Free) (V)	18
Two Poached Eggs	23
“Russ and Daughters” Smoked Salmon	26
“Russ and Daughters” Smoked Salmon and Poached Eggs	30

BEVERAGES

Hot Chocolate	9
Regular or Decaffeinated La Colombe Coffee	7
La Colombe Espresso	8
La Colombe Cappuccino or Latte	9
Kaori Matcha Latte, Almond Milk, Honey	11
Organic Teas: English Breakfast, Green, Peppermint, Earl Grey, Chamomile	

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APPETIZERS

Avocado Toast (V) (Seven Grain, Gluten Free) 18	
with Two Poached Eggs	23
with Smoked Salmon	26
with Eggs and Salmon	30

SOUPS AND SALADS

Butternut Squash Soup (V) Black Trumpet Mushrooms	19
Heart of Romaine Caesar Salad	25
Steamed Shrimp Salad Avocado, Enoki Mushrooms Champagne Dressing	29

SIMPLY COOKED

Scottish Salmon	47
North Atlantic Black Bass	47
Niman Ranch Beef Tenderloin	55

SANDWICHES

“Russ and Daughters” Norwegian Smoked Salmon Club Sandwich	
Tofu Cream Cheese, Dill Seven Grain Bread	29
Chicken Club Sandwich	
Hard-Boiled Egg, Bacon Mayonnaise	28
THE MARK Cheeseburger	
Black Truffle Dressing, Brie	38

PASTA

Campanelle (V) Mozzarella, Tomato, Basil	22/32
Gluten Free Fusilli Pasta Available	

SIDES

Roasted Brussels Sprouts (V?)	14
Pecans, Aged Balsamic Vinegar (V?)	
Sautéed Spinach (V?)	
Roasted Maitake Mushroom	
Sesame, Lime (V?)	
Sautéed Broccoli Rabe	
Lemon Zest, Olive Oil (V?)	
Hand Cut French Fries (V?)	

(V) Vegetarian - (V?) Vegan

We are committed to serve our guests local, organic and GMO-Free products

The Mark Hotel Take Out Menu is available by calling + 1 212 606 3161 from 11 AM to 10 PM

A gratuity of 20% for parties of 8 (or larger) is suggested.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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